

Rowan County
Temporary Food Service Checklist

Name of operator: _____

Address of operator: _____

Telephone number: _____

Name of the event: _____ Date permit issued: _____

Number of days the event lasts: _____ Date permit expires: _____

Name of business: _____

The following checklist must be completed (by the EHS) before a permit can be issued.

- ☐ All food from approved sources.
- ☐ All food properly stored (off the ground, properly covered, at the correct temperatures).
- ☐ Are the utensils, equipment, and site of the TFE visibly clean.
- ☐ Sanitizer solution(s) available and at the correct strength. Bleach & water must be a minimum of 50 ppm and Quaternary Ammonias must be a minimum of 200ppm.
- ☐ Are the correct tests strips available for the sanitizer being used.
- ☐ Metal stem thermometer available for taking food temperatures. Temperature range should be 0 - 220F in order to monitor both hot and cold temperatures.
- ☐ Water under pressure with a free flowing unassisted faucet is required (this can be gravity pressure).
- ☐ Water from an approved source.
- ☐ There must be the capability of heating water for hand washing and utensil washing.
- ☐ A minimum 3-Basin setup is required for utensil washing as well as drainboard space.
- ☐ A separate handwashing station is required. There must also be soap, disposable paper towels for drying hands, and a waste container.
- ☐ Hair restraints required (nets, caps, visors).
- ☐ Ice scoops and separate, clean containers for ice served with drinks provided.
- ☐ Food and food service equipment must be protected from the public shields/sneeze guards.
- ☐ Protection against flies or other insects by use of screening or by fans.
- ☐ The TFE must have overhead protection and ground covering (if needed)
- ☐ Utensils or gloves provided for handling RTE foods.
- ☐ If coolers are used for food, they must allow drainage.